



TOURIGA NACIONAL 2016

VARIETY:	100% TOURIGA NACIONAL
PRODUCTION:	303 CASES
ALC./VOL.:	14.0%
OTHER:	pH 3.86, TA: 6.0 g/L, RS: 2.8g/L
CSPC:	+ 30841

THE GRAPES

Touriga Nacional is a red grape variety that is best known for being grown in the Douro and Dão region of Portugal. Often used in blends to make port, it is increasingly being used to make table wines. This low yielding variety produces very few bunches of small grapes. The resulting high skin to pulp ratio makes for a well-structured, aromatic wine with high tannins and intense black and red fruit flavours. To the best of our knowledge, Moon Curser is the only producer of this grape variety in British Columbia.

VINTAGE REPORT

The 2016 growing season in Osoyoos was a fantastic one for late ripening red varieties. In Osoyoos, spring was early and hot, with early bud break and flowering. Summer started off a little cooler than expected but August was hot and dry leading to early veraison and a long and warm fall and harvest season. The luxurious ripening season resulted in excellent fruit, with well-balanced acid and sugar levels, and optimal physiological ripeness.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soils: loamy sand, with silica and granite composition.
- Harvest date: early November 2016
- Brix at harvest: 23.6 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation at approx. 26°C to 28°C in variable capacity 5,000 L stainless steel fermenters.
- Pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère. 25% new French oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2018

TASTING NOTES

The 2016 Touriga Nacional is a dry, medium-bodied red wine with a nose of spice, red fruits, fennel seed and floral notes. The palate is similar to the nose but with hints of leather, tobacco and cedar. Medium weight, with silky mouthfeel and approachable tannin and acid structure, the wine delivers an intriguing profile of savoury and fruity characters. We anticipate that our Touriga Nacional will evolve nicely in bottle over the next five to eight years.